

AT CHENESTON'S

FESTIVE PRIVATE DINING MENU

30th November 2024 - 3rd January 2025

SELECTION OF HOMEMADE BREADS

Cultured English butter

LOBSTER & SCALLOP RAVIOLO

Curried parsnip, coriander, bisque

SMOKED HAM HOCK, GRAIN MUSTARD & APPLE TERRINE

Cranberry ketchup, port, brioche

ROSCOFF ONION TARTE TATIN

Smoked crème fraîche, winter truffle

JERUSALEM ARTICHOKE & CHESTNUT VELOUTÉ

Thyme honey, leek oil

SMOKED CHICKEN & WILD MUSHROOM CROQUETTE

Chicken velouté, tarragon

ROASTED CROWN OF NORFOLK BRONZE TURKEY

Sausage meat, cranberry & chestnut stuffed legs, pigs in blankets, traditional roast vegetables, gravy

ROASTED FILLET OF DRY AGED HEREFORD BEEF

Braised beef dauphinoise, mushroom & truffle ketchup, braised leek, red wine jus

PAN SEARED ATLANTIC HALIBUT

Broccoli, sprout top gnocchi, Exmoor caviar, Champagne velouté

DOUBLE BAKED WESTCOMBE CHEDDAR SOUFFLÉ

Celeriac, grain mustard, apple, celery, walnut

CHRISTMAS PUDDING CHOCOLATE FONDANT

Cognac & orange ice cream

TAHITIAN VANILLA ROASTED MANGO

Coconut rice pudding, cashew granola

WHITE CHOCOLATE MERINGUE ROULADE

Pistachio, black cherry

SELECTION OF BRITISH CHEESE

Chutney, walnuts, grapes, crackers

TRUFFLED BARON BIGOD

Sourdough crisps, red onion jam

SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS

TWO-COURSE £90 | THREE-COURSE £110 | FOUR-COURSE £125 | FIVE-COURSE £140

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.